

08/14/99

1468 '99 SEP -8 A10:15

(In regards to dockets 98N-1230,96P-0418, and 97P0197)

To whom it may concern,

It has been brought to my attention that there are concerns about how to reduce salmonella in eggs.

Studies performed by U.S. scientists have shown that the most effective way to reduce this harmful bacteria is

to eliminate the practice of forced molting and regulate egg refrigeration temperatures. Besides increasing the

frequency and severity of salmonella enteritidis, forced molting is inhumane, depriving the animals of food

and water for up to two weeks.

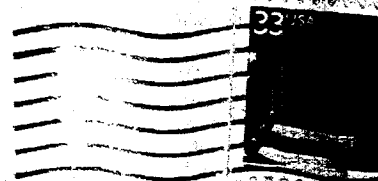
Thank you,

Shawna Hurley

96P-0418

C469

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CROSS FILE SHEET

File Number 98N-1230 C 469

See File Number 97P-0197 C 470
96P-04187 C 469